

Food prepared on these premises may contain traces of nuts.

**Can be made into a gluten free dish upon request



The Vane Arms

AT THORPE THEWLES

Food served
12:00pm - 5:00pm

SUNDAY LUNCH

TO START

Chicken Liver Pate - whiskey jelly, red onion, toasted bloomer & cranberry chutney	£7.50
Chef's Select Soup - warm bloomer and maldon rock salted butter	£7.50
Succulent Garlic King Prawns - Chorizo, sunblushed tomatoes, samphire & house salad	£9.95
Homemade Fishcake - codling, salmon & cheddar fishcake, tartar sauce & micro salad	£7.95
Honey Glazed Halloumi Fries - sweet chilli dipping sauce & house salad	£8.50
Wild Mushroom & Truffle Risotto - arborio risotto rice, sauteed wild mushrooms, parsley & freshly grated parmesan	£7.95

MAIN EVENT

Prime Sirloin of Beef roasted overnight**	£18.95
Pork Loin & Crackling apricot stuffing**	£16.95
Thyme & Garlic Chicken Supreme apricot stuffing**	£16.50

Please ask for sauces when ordering

All served with a large Yorkshire pudding, goose fat roast potatoes, honey-glazed parsnips, carrot & swede, buttered mash, seasonal vegetables and red wine gravy

Wild Mushroom & Truffle Risotto - arborio risotto rice, sauteed wild mushrooms, parsley & freshly grated parmesan	£12.95
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EXTRAS

Cauliflower cheese	£3.50
Extra vegetables	£2.50
Extra Yorkshire	£1.00

DESSERTS

Sticky Toffee & Ginger Pudding - Butterscotch sauce & vanilla pod ice cream
Double Chocolate Brownie - Chocolate sauce, vanilla ice cream & Seasonal berries
Traditional Christmas Pudding - brandy sauce & redcurrants
White Chocolate & Baileys Crème Brûlée with a vanilla shortbread
Biscoff Cheesecake - biscoff sauce, white chocolate shard & vanilla pod ice

(Festive cocktail menu available just ask)

ALL £7.50

HANDMADE IN YARM
sundaes
IRRESISTIBLE ICE CREAM

